

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of MURPHY ET AL.

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) Art Unit: 1761

)

Serial Number: 09/728,443

) Examiner: Wong, L.

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Filed: December 1, 2000

) Atty Docket: 5485

For: CALCIUM FORTIFIED DAIRY PRODUCTS AND METHODS OF
PREPARATION

VIA FACSIMILE (11 PAGES)

(703) 305-7718

AMENDMENT/RESPONSE

Assistant Commissioner of Patents
Washington, D.C. 20231

Sir:

This paper is filed in response to the Office Action dated February 22, 2002 issued in the above-identified U.S. patent application. Kindly amend the application in accordance with the following particulars:

IN THE SPECIFICATION

Kindly replace the paragraphs starting on line ²⁹22 of page ¹¹10 and continuing through line ¹⁶4 of page ¹²11 with the following:

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-- Most importantly, the calcium phosphate flour has a particle size having a mean diameter of less than or equal to six microns (" $\leq 6\mu\text{m}$ "). Having a calcium phosphate being of sufficiently reduced particle size is important to maintaining the calcium in suspension in the milk blend for extended times and to avoiding a "grittiness"